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5th Edition

1923 & 1924

Commercial Fig Culture In the Northwest Assured

APR 9 1924

Their Culture and the first
Fig Acreage in Oregon and the
Northwest.

B. R. AMEND

The Fig & Vine our Specialty

~~H. L. SHEPARD~~

~~Executive Manager~~

Willamette Fig Gardens No. 1, 2, 3, 4 & 5.

No 1 The Mother Garden

355 Willamette Boulevard.

(1 Block north of Killingsworth Ave.)

Telephone
PORTLAND, Walnut 3274 OREGON,

You are always welcome at the gardens. Come
and see how figs grow and ripen their fruit.

*Always a Fig for you.
A visit worth while.*

FIGS IN OREGON AND THE NORTHWEST WHY NOT ?

Since the fig in Oregon is growing in popularity day by day, it gives us much pleasure to issue our fifth bulletin on the fig in Oregon. We have followed our motto this season as usual by giving a ripe fig to every visitor. We have given away near one half ton of ripe and preserved figs.

We continue also to learn that most visitors have never tasted a fresh fig just plucked from the fig tree.

California harvested in 1920, 10,000 tons of ripe figs and besides this, the United States imported 31,482,848 pounds from European countries. Still we seldom see figs in Oregon in quantities at any season of the year.

VARIETIES

It is a pretty well known fact that soils and local climatic conditions have a great bearing upon fig excellence, both in quantity and flavor, and since there are more than forty varieties growing in Oregon and Washington some care should be exercised in finding a variety adapted to the district in question when desiring to plant fig trees. Land is too valuable and time too precious and good varieties too plentiful to take chances on planting a variety which offers so little for the future. Much time, labor, money and patience has been expended in establishing our mother fig garden, where visitors can see varieties from all fig growing countries comprising nearly forty varieties. From all these we have, so far, selected three, possibly four varieties, that we believe are suited to our Oregon climate, namely, Granata the Persia, Lattarula the honey fig and Gillette the French fig, and possibly, the Brown Turkey.

Also we wish to say these four varieties are self pollinizing and need no fig wasps or other means of artificial pollenizing.

We hope to have at least fourteen acres in figs of these varieties before the end of 1924. This will make our nursery stock very limited. We are selling a few trees this spring at \$2.00 each. Trees are two years old and well rooted and should bear some the first year after planting if cultural directions are followed.

When planting out young fig trees, they should be protected from freezing weather during the first two winters.

A FEW CAN'TS

You can't grow a fruit tree more lasting or a fruit more delicious; or a fruit more ancient, or of more romantic history; or a fruit more sure of a crop each year; or a tree with less insect pests; or a fruit with more healthful properties, or food units and body building elements than the fig; or an industry with less competition; or fruit more in demand either fresh or in the preserved state.

We have a very fine display of fig products made from figs grown in Oregon, such as, marmalades, preserves, candied, jells, pickled and hydrated for the winter and out of season visitors. This fine display was put up by Mrs. Amend, who will be glad to help any one who wishes to learn any method used in preserving the fig.

A FEW DON'TS

Don't plant fig trees in the shade; if you do they will not bear.

Don't trim in the growing season; best time is while the tree is dormant.

Don't spade deeply close to the tree; in here the fine fruit roots are after the third year; you will decrease your crop if you do.

Don't let suckers grow around your fig tree; keep them cut away; we do.

Don't let your fig tree dry out during the summer months, July and August.

Don't handle or touch the figs while growing; (hands off until ripe).

Don't neglect to give a good coating of barnyard well rotted manure and some lime around your fig tree in late fall or early spring.

This will make rich, meaty, heavy and full flavored high colored fruit. Always remember the fig bears fruit over a period of two and one half months each year, and to do this the tree must have moisture, humus, fertilizer and sunshine.

The fig tree in Oregon and Washington will stand ten to twelve above zero without much injury, and if they freeze down, which they do at or near zero, they replace their growth in one to two seasons and again bear fruit true to the old root, as we never recommend grafting in our climate where the fig tree has been freezing down in cycles of from ten to twelve years. The fig will adapt itself to more varied climatic conditions than any fruit we have in this climate. It will thrive in any good garden soil where potatoes will grow. Do not spray the fig tree, especially when it has small fruit on. If you do, you will ruin that seasons crop completely. The fig tree is free from insect pests that frequently feed on other fruit foliage.

PLANTING

First select a southerly slope if convenient. Then where the tree is to be planted take off the top soil down to hard pan. Then take out the hard pan to depth of twenty inches from a four foot diameter hole. Then put back good top soil with some rotted manure and some lime. Set your tree in the center with strongest roots southwest. Then spread out all the roots in every direction; even comb out all the fine hair roots, these will be big roots some day. Now cover up the roots with about six or seven inches of good top soil. Then give the tree a good soaking of water. After the water settles away, fill up the remainder of the hole and your tree is well planted, and will need very little more attention aside from watering for the first year. Keep the ground moist, not wet, during summer months, usually once in ten days according to the weather. As long as a leaf keeps unfolding do not water. The success of a fig tree or any other for that matter, is the care they get the first two or three years of their growth.

Proper time for planting is during February and March.



PARADISE PICKLES

Pick figs which are barely ripe, though fully swollen out, and leave stems on fruit. Place in a jar of fairly strong brine and let stand over night. Then rinse well in fresh water, drain, pack close together in jars, and pour over them hot spiced vinegar, (sweetened if desired), as you would for pickle pears, apples, etc.

WHITE FIG MARMALADE

A delicious marmalade is made from the white or black fig. Take perfectly ripe and fresh figs, peel off the thin soft skin or leave it on, grind up the figs through your food grinder, and to every two pounds of figs use one and one-half pounds of granulated sugar, and if you like a touch of other flavor than the fig, add a little grated peel of orange or lemon. A little of the juice will also add to the taste. Boil all together until the whole is reduced to a thick, clear, smooth mass. Do not stir too much, as this will cause the marmalade to sugar sooner after being made. Use an asbestos pad under the kettle; this will keep it from burning and also it will need but little stirring. When done put into jars while hot and cover closely.

Those who like less sugar, can use one-half pound of sugar to a pound of fruit, and it will keep perfectly, provided it be boiled till it is very clear and smooth.

Yours for Success in ripening Figs in Oregon

BRamend

A WINNING 1924 COMBINATION

*Work more — Rest less
Think more — Talk less
Save more — Spend less*



“LATTARULA”

THE ASIATIC HONEY FIG

Grown in Oregon for 56 years.
One of the varieties that we recommend and grow for acreage.

